



# Mini gluten-free Milot cakes



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# Mini gluten-free Millot cakes

AN ORIGINAL RECIPE BY *L'École Valrhona*

Makes 25 pieces.

## GLUTEN-FREE

### CHOCOLATE CAKE

185g Eggs  
60g Acacia honey  
85g Sugar  
70g Almond flour  
95g Heavy cream 36%  
60g Brown rice flour  
45g Potato starch  
6g Baking powder  
20g **COCOA POWDER**  
80g Melted butter  
45g **MILLOT 74%**  
chocolate

### GLUTEN-FREE CHOCOLATE CAKE

Mix the eggs, honey and sugar without whisking.

Sift together the rice flour and starch, then add to the mixture along with the almond flour, **COCOA POWDER** and baking powder. Mix everything together then pour in the cream.

Finally add the melted **MILLOT 74%** chocolate and butter.

Pipe 30g of cake dough into a 3.5 × 3.5cm cube-shaped silicone tin.

Cover the molds with baking paper and place a baking sheet over them to prevent the dough from rising too much in the oven.

Bake in a fan-assisted oven at 355°F (180°C) for about 15 minutes.

Check it is fully baked by inserting a knife into the center.

If it comes out clean, the cake is done.

## MILLOT 74%

### WHIPPED GANACHE

105g Heavy cream 36%  
10g Acacia honey  
85g **MILLOT 74%**  
chocolate  
210g Heavy cream 36%

### MILLOT 74% WHIPPED GANACHE

Heat 105g cream with the honey and pour in three batches over the melted **MILLOT 74%** chocolate.

Stir vigorously using a spatula.

Pour in the remaining 210g cold cream while mixing with a hand blender.

Seal the mixture with plastic wrap and leave to set in the refrigerator for at least 3 hours, ideally overnight.

## MILLOT 74%

### CRUNCHY COATING

200g **MILLOT 74%**  
chocolate  
20g Grape seed oil  
50g Slivered almonds

### MILLOT 74% CRUNCHY COATING

Melt the **MILLOT 74%** chocolate at 115°F (45°C) and add the grape seed oil.

Combine with the chopped almonds.

Use the coating at a temperature of approx. 95°F (35°C).

## FINISHING

Once you have baked the mini cakes, removed them from their molds and left them to cool completely, freeze them for 30 minutes.

In the meantime, make the **MILLOT 74%** crunchy coating.

Remove the cakes from the freezer and while they are still very cold, dip them fully into the coating. Repeat this step with all the mini cakes. Place them on a baking sheet and return them to the freezer.

Meanwhile, beat the **MILLOT 74%** whipped ganache until it has a soft, light and fluffy texture.

Using a piping bag with a fluted nozzle, make a swirl of **MILLOT 74%** whipped ganache on each mini cake. Store in the refrigerator until serving.

### *Chef's tips*

These cakes freeze very well, even with the whipped ganache topping. This allows you to prepare them in advance and store them in a box in the freezer. To defrost, place the cakes in the refrigerator for 2 to 3 hours before serving.

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